

# Beer-Battered Fish & Truffle Chips

## with Tartar Sauce and Cabbage Slaw

### Ingredients

- 2 russet potatoes
- 2 quarts canola or vegetable oil
- Balinese Truffle Salt, to taste
- 8 oz rock cod
- 2 garlic cloves
- 3 egg yolks
- 2 tablespoons Champagne vinegar
- 1 tablespoon Dijon mustard
- 1 cup grapeseed oil
- 1 shallot
- 3 tablespoons capers
- 2 bread and butter pickles
- 1/4 bunch parsley
- 1 bunch chives
- 2 lemons
- Kosher salt, to taste
- 1/4 head green cabbage
- 1 red onion
- 1 3/4 cups all purpose flour
- 1 cup rice flour
- 2 tablespoons baking powder
- 2 cans lager beer

### Mise en Place

- Large pot
- Small pot
- Medium mixing bowl
- Small bowl
- Cutting board
- Foil-lined sheet tray
- Paper towel-lined sheet tray
- Whisk
- Slotted spoon
- Zester

### How to Cook

- 1 Preheat your oven to 375°F. Line a sheet tray with aluminum foil and spray with nonstick cooking spray. Wash and quarter the potato lengthwise, then cut each quarter lengthwise twice more to make 1/2 inch-thick wedges.
- 2 Transfer to a large mixing bowl and toss with 1/4 cup of canola oil and a pinch of Balinese Truffle Salt.
- 3 Spread the steak fries on the greased trays, leaving space between each fry.
- 4 Bake, rotating every 15 minutes, until cooked through and crispy, about 45 minutes. Meanwhile, place the remaining canola oil in a large pot and turn the heat to low.
- 5 Remove the fish from its packaging and set on a paper-lined plate. Set aside to temper.
- 6 To make the tartar sauce, start by mincing the garlic.
- 7 In a medium bowl, whisk together the egg yolks, Champagne vinegar, Dijon mustard and minced garlic to combine. Make it rain with Balinese Truffle Salt.
- 8 Very slowly add the grapeseed oil into the egg mixture, whisking constantly to emulsify and create an aioli.
- 9 Mince the shallot. Chop the capers and pickles. Chiffonade the parsley and chive. Mix all of these examples of your incredible knife skills into the aioli and season with lemon juice and zest. Voila! This is our tartar sauce.
- 10 Slice the green cabbage and red onion. Transfer to a small bowl and season with lemon juice and kosher salt.
- 11 Turn the heat on your pot of oil to medium-high to bring it to 325°F.
- 12 Cut the fish into strips and season with Balinese Truffle Salt.
- 13 In a medium bowl, mix together the all purpose flour, rice flour, baking powder, and a pinch of Balinese Truffle Salt.
- 14 Stir in the beer until you have a thick batter that will coat the fish.
- 15 Dip the fish strips into batter. Let any excess batter drip off, then carefully place in the hot oil. Fry until Golden Brown & Delicious (GBD), about 4–5 minutes.
- 16 Use a slotted spoon to remove the cooked fish and transfer to a sheet tray lined with paper towels. Season with Balinese Truffle Salt.
- 17 Plate the fish with your crispy truffle fries, tartar, cabbage slaw, and lemon wedges. Pop open the rest of that 6 pack of beer and enjoy. Cheers!!!